

---

## Quick Ginger Pickled Cucumbers & Radishes

**makes about 6 cups**

2 cups white vinegar

1/4 cup sugar

1 tablespoon salt

1 tsp grated ginger

6 garlic cloves, sliced

1/4 cup chopped fresh dill

1 teaspoon celery seed

2 english cucumbers, thinly sliced

2 cups radishes, thinly sliced

### **\*\*\* Preparation \*\*\*\***

Combine the vinegar, sugar, salt, garlic, ginger and celery seed in a small pot. Heat until sugar dissolves and mixture is just warm (NOT boiling).

Place the sliced cucumbers and radishes in a shallow dish and pour over the vinegar mixture. Add the chopped dill, stir, cover and refrigerate for 1 hour before serving.

## **Quick Pickled Baby Potatoes & Vegetables**

### **makes about 6 servings**

2 lbs small yukon gold or white potatoes, peeled  
3 large carrots, peeled  
2 cups radishes, trimmed and cleaned  
1 cup rice wine vinegar  
1 cup white wine vinegar  
1 1/2 cup water  
1 jalapeno or serrano chili, with a small slit cut into the side  
1 tsp grated fresh ginger  
1 tsp celery seeds  
1/2 cup brown sugar  
1 tablespoon salt  
2 cups halved baby tomatoes

### **\*\*\* Preparation \*\*\*\***

Bring a pot of water to a boil. Add a small handful of salt.

Use the slicing blade on a food processor to cut the carrots, radishes and potatoes into 1/4-inch thick slices.

Add the potatoes to the water and cook until JUST tender -- about 5 minutes. Remove into a bowl of ice water.

In another pot, whisk together the vinegars, water, chili, ginger, celery seed, sugar and salt. Cook until warm and sugar has melted. Remove from heat.

In a shallow dish, combine the cooked potatoes, raw carrots and radishes and the vinegar mixture. Cover with plastic wrap and refrigerate for one hour or overnight.

Before serving, toss in halved baby tomatoes. Adjust salt and pepper as needed. Pack up in jars or containers for a picnic.



---

## **Pasta with Lemon-Garlic Infused Olive Oil and Roasted Tomatoes**

**serves 3-4 (as a first course)**

### **for the oil**

1/2 cup olive oil

5 garlic cloves, sliced

1 lemons, zested

1/2 tsp red chili flakes

### **for the pasta:**

1 lb fresh pasta

2 cups baby tomatoes, halved

1/4 cup chopped fresh parsley

olive oil

salt and pepper

### **\*\*\* Preparation \*\*\*\***

#### **For the oil:**

In a small pot, combine the oil and garlic. Place over medium-high heat and cook until garlic begins to sizzle. Remove from heat and let stand 15 minutes. Stir in zest and red chili flakes.

#### **For the pasta:**

Bring a large pot of water to a rolling boil.

Preheat oven to 450 degrees. Toss the halved tomatoes with olive oil and spread out onto a baking sheet. Roast for about 15 minutes. Remove from oven and season with salt and pepper.

Add a small handful of salt to the boiling water. Add the pasta and cook for a few minutes until just tender. Remove from the hot water and immediately toss with the garlic oil. Season with salt and pepper as needed. Serve topped with the roasted tomatoes and chopped parsley.



---

## **Ginger Iced Tea with Rum-Soaked Peaches**

**makes about 6 servings**

5 black tea bags, like English Breakfast or Lipton  
4 slices fresh ginger  
3 fresh peaches, peeled and sliced into thick pieces  
1 cup rum  
1/2 cup brown sugar  
1 orange, cut into slices

### **\*\*\* Preparation \*\*\*\***

Place the tea bags into a large measuring cup and pour over 5 cups of boiling water. Set aside and steep for about 8 minutes. Remove tea bags and place tea in refrigerator.

In a small pot, combine the ginger, peaches, rum, sugar and 1 cup water. Bring to a simmer and remove from heat. Stir to dissolve sugar.

In a large large jar or pitcher, combine the tea, rum mixture and orange slices. Chill until very cold. Before serving, taste and add more sugar if needed OR more water if too sweet. Serve over ice.

## **Layered Watermelon, Strawberry & Chili-Spiked Feta Salad**

**serves 6**

### **for the feta:**

2 cups crumbled feta cheese  
1 tsp red chili flakes  
1 lemon, zested and juiced  
1 tbl chopped chives  
olive oil

### **for the salad:**

1 baby watermelon, cut into bite-sized pieces  
2 cups strawberries, hulled and quartered  
1 lemon, juiced  
1/4 cup olive oil  
3 cups baby spinach  
1 cup chopped fresh basil

### **\*\*\* Preparation \*\*\*\***

#### **For the feta:**

In a bowl, stir together the feta, chili flakes, lemon zest and juice, chives and a drizzle of olive oil.

#### **For the salad:**

In a large plastic or glass container with a tight-fitting lid, layer the ingredients in the following order: watermelon, strawberries, lemon and oil, feta mixture, spinach and basil. Seal up and take on a picnic. Just before eating, open and toss.

---

## Moroccan Chicken Stuffed Baguette with Tomato-Herb Spread

make 4-6 sandwiches

### for the chicken:

olive oil  
boneless chicken thighs  
1 pinch saffron  
1 lemon, zested  
1 teaspoon ground cumin  
1/4 teaspoon cayenne  
1 garlic cloves  
2 cups chicken stock, as needed  
salt and pepper

### for the spread:

1 cup parsley leaves  
1/2 cup cilantro leaves  
2 cup chopped tomatoes  
1 lemon, zested and juiced  
1/4 cup chopped red onion  
1/4 cup olive oil, as needed

1 baguette

### \*\*\* Preparation \*\*\*\*

#### For the chicken:

Heat a large skillet over medium-high heat. Add olive oil to lightly coat the bottom of the pan. Add the chicken and cook on both sides until browned.

Meanwhile, combine the lemon zest, saffron, cumin, garlic and cayenne in a mini prep. Add a splash of stock and blend until smooth. Add mixture to the chicken.

Add stock -- just enough to almost cover the chicken. Cover with a lid and lower heat and simmer for about 15 minutes until thighs are fork tender.

Remove from heat. Taste and season with salt and pepper. Set aside to cool to room temperature.

#### For the spread:

In a food processor, combine the parsley, cilantro, tomato, red onion, lemon and olive oil. Pulse until a roughly-chopped paste. Season generously with salt and pepper.

To assemble, break apart the chicken with two forks. Slice open the baguette lengthwise and pull out some of the soft



---

center of the bread. Fill with the shredded chicken. Spread a generous amount of the herb mixture on the other side of the baguette and close. Cut into 4-6 sandwiches. Wrap in parchment and pack for a picnic!